



Stacked Star Christmas Tree Sugar Cookies

Tasty, and it makes an enchanting centerpiece!

Yield: makes about 4 or 5 stacked trees, depending on the size and number of 'branches'

Ingredients

- 1 bag [Pamela's Sugar Cookie Mix](#) (13 oz.)
- ½ cup butter*, shortening or butter substitute
- 1 egg*, large or egg replacer equivalent
- 1 tsp vanilla
- *recommended for best results

DECORATIONS:

- [Pamela's Vanilla Frosting Mix](#) - leave it white for snow or color it green for an evergreen feel
- large sugar crystals
- red hots or pearls of sugar

EQUIPMENT:

- Set of 5 star cookie cutters in graduating sizes

Directions

Cream butter in the bowl of a stand mixer until soft. Add egg, vanilla and sugar cookie mix, and mix until well combined, scraping down bowl as needed.

Divide dough in half. Roll each piece of dough between two sheets of parchment into rectangles approximately ¼" thick. Place dough with parchment on cookie sheets and chill until firm.

Preheat oven to 350° with rack in top third of the oven. Cut sets of stars making more stars for taller trees, and less stars for smaller trees (use the three smallest cutters). If you want trees the same size, use all five sizes for each tree. Bake for 13 to 17 minutes, until the cookies are starting to turn a golden color on the edges. Cookies should be crisp so they will hold up as decorations.

Frost and decorate the smallest cookie (the top of your tree first) and set aside. Frost and decorate the next smallest and place the first carefully on top of the second, positioning it slightly rotated (do not line up the star arms of the tree). Do this for all the layers. Set tree aside for a few hours to completely harden the frosting, making a secure tree that won't topple over.

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